

# Better Process Control School

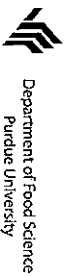
May 10-13, 2010

Stewart Center  
Room 322

**PURDUE**  
UNIVERSITY

Sponsored by:  
Department of Food Science and  
Cooperative Extension,  
Purdue University

In cooperation with:  
Grocery Manufacturers Association  
U.S. Food and Drug Administration  
Virginia Tech



## Better Process Control School Stewart Center, Room 322 Eastern time zone

### Monday, May 10

- 7:30 a.m. Registration
- 8:00 Instruction in School Arrangement and Facilities, *Richard Linton*
- 8:10 Welcome and Objectives of the School, *Richard Linton*
- 8:15 Federal Regulations of Low-Acid Canned Foods, *Brian Hendrickson*
- 9:00 Acidified Foods, *Richard Linton*
- 10:30 Microbiology of Thermally Processed Foods, *Richard Linton*
- 12:30 p.m. Lunch
- 1:30 Records for Product Protection, *Richard Linton*
- 3:00 Food Plant Sanitation, *Richard Linton*

### Tuesday, May 11

- 8:00 a.m. Principles of Thermal Processing, *Richard Linton*
- 9:15 Food Container Handling, *Joe Marcy*
- 11:00 Process Room Instrumentation, Equipment, and Operation, *Richard Linton*
- 12:30 p.m. Lunch
- 1:30 Skill Retorts—Pressure Processing in Steam, *Richard Linton*
- 3:00 Skill Retorts—Pressure Processing with Over Pressure, *Joe Marcy*

### Wednesday, May 12

- 7:30 a.m. Registration
- 8:00 a.m. Hydrostatic Retorts, *Joe Marcy*
- 9:30 Agitating Retorts—Continuous, *Joe Marcy*
- 11:00 Agitating Retorts—Discontinuous, *Joe Marcy*
- 12:30 p.m. Lunch
- 1:30 Aseptic Processing, *Richard Linton*
- 3:00 Closures for Glass Containers, *Joe Marcy*

- 8:00 a.m. Closures for Metal Containers, *Joe Marcy*
- 11:00 Plastic Packaging: Semi-Rigid and Flexible Type and Laminated Foil Lid Closure, *Joe Marcy*
- 1:00 p.m. Course Evaluation  
Closing Comments  
BPCS Conclusion

*All times are approximate and are subject to change.*

### Program Speakers

- Richard Linton, Program Coordinator,  
Purdue University, West Lafayette, Indiana*
- Brian Hendrickson, U.S. Food and Drug  
Administration, Indianapolis, Indiana*
- Joe Marcy, Virginia Tech, Blacksburg, Virginia*

## About the School

The Better Process Control School certifies supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified foods in closed containers. All low-acid and acidified food processors must have a certified supervisor on hand at all times during processing. This school satisfies the training requirements for both FDA and USDA regulations.

### Requirements for Certification

Each person planning to be certified as a supervisor of a special thermal processing system, or systems, must attend the lecture, and pass the examinations for those specific subjects, in addition to the lectures and examinations on the following subjects:

1. Food Microbiology of Canning
2. Food Container Handling
3. Food Plant Sanitation
4. Records for Production Protection
5. Principles of Thermal Processing
6. Process Room Instrumentation, Equipment, and Operation

Each person planning to be certified as a supervisor of container closure inspection only, is required to attend the lectures and be examined on the subjects in the list above (except for number six) and one or both of the following, depending upon the type of closure to be inspected:

7. Closures for Metal Containers
8. Closures for Glass Containers

While participants are not required to attend all lectures on the subjects, we encourage all attendees to do so. Any person who attends all lectures and passes the associated examinations will be certified as a supervisor for the operations covered by the examinations, whether or not he or she will be working in these areas.

### Certification

It is the responsibility of Purdue University to identify to the U.S. Food and Drug Administration the names and employers of those persons who satisfactorily complete this course of instruction and to identify which thermal processing systems and container closure operations have been completed. The unsatisfactory completion of any portion of the course will not be reported to the Food and Drug Administration. Certifications of completion will be prepared and mailed to each person who successfully completes the course.

### Examinations

Experience with the Better Process Control Schools has shown that students benefit when the examination on the subject covered in the course of instruction is given immediately following the lecture and group discussion for that subject. For this reason, examinations will be given at appropriate intervals throughout the school and graded as quickly as possible, so that students are aware of their positions in the course.

### General Information

#### Registration

The fee for the Better Process Control School is \$675 per registrant. This fee includes the textbook (The Food Processing Institute, Canned Foods Principles of Thermal Process Control, Acidification and Container Closure Evaluation), and morning and afternoon refreshment breaks. If more than one person is registering from your organization, please complete a registration form for each participant. If your organization is paying the fee for more than one registrant, their registration forms must be returned together. Please register as soon as possible. The registration deadline is April 9. Online registration is available at: [www.conf.purdue.edu/BPCS](http://www.conf.purdue.edu/BPCS)

#### Refund Policy

Pre-registrations may be canceled, and the pre-paid fee refunded at no cost to the registrant, provided notification is received in writing or by telephone (followed by written notification), on or before April 9. A substitute from the original registrant's institution or company may attend the seminar. Purdue University is not responsible for costs incurred due to cancellation.

### Lodging

A block of rooms has been reserved at the Purdue Memorial Union Club Hotel for the Better Process Control School. The Union Club Hotel is located adjacent to Stewart Center. Requests for accommodations in the Union Club should be received by April 9, for preferential consideration and confirmed reservations. Please mention the name of the conference when reserving your room. Daily rates in the Union Club Hotel are as follows: standard for one or two people, \$92, or deluxe for one or two people, \$119. You may write to: The Union Club, Purdue Memorial Union, 129 N. Grant, West Lafayette, Indiana 47907-2048, or phone: (765) 494-8900 or toll free: (800) 320-6291. The Union Club accepts MasterCard, American Express, Discover, and VISA.

### Parking

If you drive, please park in the Grant Street parking garage, across the street from the Purdue Memorial Union. The maximum fee is \$10/day. Nearly all other campus spaces are reserved Monday through Friday. Union Club guests can park in the Grant Street Garage at no cost with a bar-coded card obtained from the reservation desk.

### For More Information

For program content, contact:  
Kiya Smith or Richard Linton  
Department of Food Science  
Food Science Building  
745 Agriculture Mall Drive  
West Lafayette, IN 47907-2009  
Phone: (765) 496-3827 or (800) 829-3319  
Fax: (765) 494-7953  
E-mail: [ky4@purdue.edu](mailto:ky4@purdue.edu) or [linton@purdue.edu](mailto:linton@purdue.edu)

For registration information, contact:  
Tom Robertson  
Conference Division  
Stewart Center, Room 116  
128 Memorial Mall  
West Lafayette, IN 47907-2034  
Phone: (765) 494-7220 or (800) 359-2968  
Fax: (765) 494-0567  
E-mail: [tbrobertson@purdue.edu](mailto:tbrobertson@purdue.edu)

### Registration Form

6964 10YR-TR

Registration Deadline: April 9

Better Process Control School

May 10-13, 2010

Name \_\_\_\_\_  
 Organization/Institute \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_  
 State \_\_\_\_\_ ZIP Code \_\_\_\_\_  
 Phone \_\_\_\_\_  
 Fax \_\_\_\_\_  
 E-mail \_\_\_\_\_

I require auxiliary aids/services due to a disability. Please contact me at the above address.

Payment Method  
(Payment is required upon submission of registration.)

- Enclosed is a check for \$675 made payable to Purdue University in U.S. dollars.
- I will be using a company purchase order for payment. PO# \_\_\_\_\_
- Please charge to:  MasterCard  Discover  American Express  VISA

Account Number \_\_\_\_\_  
 Expiration Date \_\_\_\_\_  
 Signature \_\_\_\_\_

Mail or fax form with payment to:  
 CEC Business Services  
 Stewart Center, Room 110  
 128 Memorial Mall  
 West Lafayette, IN 47907-2034  
 Fax: (765) 494-0567